

BREAKFAST

HEALTHY START BREAKFAST BUFFET

\$ **43**^{PP}

Includes

- ☛ BREAKFAST ON ARRIVAL
- ☛ MID-MORNING TEA BREAK



COOKED BREAKFAST BUFFET

\$ **49**^{PP}

Includes

- ☛ BREAKFAST ON ARRIVAL
- ☛ MID-MORNING TEA BREAK

EARLY START AVAILABLE FROM 7AM UNTIL NO LATER THAN 12 MIDDAY.
MINIMUM 40 GUESTS

HEALTHY START BREAKFAST BUFFET

- ☛ Orange, apple, tomato and cranberry juice
- ☛ An assortment of cereals, hot porridge, muesli, yoghurt pots topped w fruit and granola
- ☛ Soy milk, skim milk, full cream and lite milk, brown sugar, bananas, dried cherries, roasted nuts
- ☛ A variety of low fat bran and fruit muffins, assorted bagels
- ☛ Fruit preserves, cream cheese, peanut butter and vegemite
- ☛ 7-Grain, wholemeal and light rye bread for toasting
- ☛ Fresh whole fruits
- ☛ A Selection of teas and freshly percolated coffee

COOKED BREAKFAST BUFFET

- ☛ Orange, apple, tomato and cranberry juice
- ☛ Freshly baked pastries accompanied by a variety of preserves and spreads
- ☛ Free range chive scrambled eggs, grilled chipolata sausages, crispy smoked bacon and vegetarian sausage
- ☛ Sautéed mushrooms, roasted roma tomatoes, sautéed spinach, diced potatoes with peppers and onions.
- ☛ Toasted brioche or wholemeal muffins
- ☛ Fresh whole fruits
- ☛ A Selection of teas and freshly percolated coffee

MEETINGS & CONFERENCES

HALF DAY MEETING

\$ **39** PP

Includes

- ☛ BREAKFAST ON ARRIVAL
- ☛ MID-MORNING TEA BREAK

Or

FULL DAY MEETING

\$ **75** PP

Includes

- ☛ TEA & COFFEE ON ARRIVAL
- ☛ MORNING TEA BREAK
- ☛ WORKING LUNCH
- ☛ AFTERNOON TEA BREAK

MORNING MEETING FROM 8AM - 12 MIDDAY.
AFTERNOON MEETING FROM 1PM - 5PM.
MINIMUM 20 GUESTS

8AM - 5PM. MINIMUM 40 GUESTS

Full Day Meeting Package

From 8am until 5pm Includes

- ☛ Tea, coffee and juice on arrival
- ☛ mid morning break, working lunch buffet, mid afternoon break.
- ☛ A water station will also be provided and refreshed throughout the day.

Please see the previous page for details regarding the tea break options

WORKING LUNCH BUFFET

Consisting of 1 and 1/2 rounds or 6 cocktail sandwiches per person plus 2 finger food items.

SANDWICH OPTIONS

Encased of a variety of breads including cocktail rolls, sandwiches and wraps. Please select four of the following filling options;

- ☛ Roasted chicken w avocado, spinach and red onions
- ☛ Mixed grilled vegetables w eggplant dip (v)
- ☛ Grilled field mushrooms w brie and rocket (v)
- ☛ Smoked chicken and sweet corn w basil mayonnaise
- ☛ Nicoise tuna salad with olive tapenade
- ☛ Chargrilled and roasted vegetables w lemon hummus and wild rocket (v)
- ☛ Smoked turkey w cranberry mayonnaise
- ☛ Rare roast beef, tomato and basil w creamed horseradish
- ☛ Egg, chive and watercress
- ☛ Barossa salami w grain mustard, caramelised onion and capsicum
- ☛ Avocado w smoked salmon and baby herbs

Clients wishing to provide an alternative lunch menu should contact our Event Coordinator to discuss their requirements. At Showtime, we will do our very best to accommodate you.

FINGER FOOD ITEMS

Please choose two of the following finger food items to accompany your sandwich selection

- ☛ Vegetable filled rice paper wraps w dipping sauce (v)
- ☛ Smoked salmon and crème fraiche on dill scones
- ☛ Mini bruschetta w goat's cheese, tomato, basil & olive tapenade (v)
- ☛ Fresh crab w coriander and lime on corn fritters
- ☛ Double smoked ham and semi sun-dried tomato savory tartlets
- ☛ Cumin dusted chicken tenderloins w yoghurt dip
- ☛ Potato, tomato and rosemary frittata (v)
- ☛ Thai fish cakes w cucumber dipping sauce
- ☛ Spiced tomato and tarragon risotto balls (v)
- ☛ Veal, pork, chutney and puff pastry homemade sausage rolls

Morning or Afternoon Tea

Whether it's for a half day meeting or full day conference, our collection of sweet and savory delights is guaranteed to eliminate those hunger pangs, revitalise and re-inspire your guests.

MORNING & AFTERNOON TEA BREAKS

Please select two of the following items to be served for your morning/afternoon tea break

SAVOURY

- ☛ Mini bacon, cheese and chive muffin
- ☛ Individual leek and bacon quiche
- ☛ Mini caramelised onion and goat's cheese tart (v)

SWEET

- ☛ Apple tea cake slice
- ☛ Freshly baked scones w jam and cream
- ☛ A variety of mini cupcakes topped w vanilla, chocolate or fruit icing

A selection of fresh whole fruit, herbal teas and freshly percolated coffee will be served w each tea break

CHRISTMAS MENU

CANAPES

Cold

- Freshly shucked Tasmanian oyster with champagne jelly & salmon caviar
- Grilled aubergine with polenta, tomato & mozzarella
- Poached Queensland & prawns with cucumber & chili mint salsa
- Rare wagyu crouete with seeded mustard, cornichons & capers
- Huon valley smoked salmon with avocado puree on buckwheat blini
- Smoked chicken waldorf
- Truffled mushroom tartlet
- Heirloom caprese

Hot

- Seared scallop with fennel puree and crisp pancetta
- Pink salt and pepper squid with preserved lemon mayo
- Crab samosa with saffron yoghurt
- Pumpkin arancini with basil pesto
- Blue eye on skordalia with fennel and orange
- Lamb wellington
- Warm chicken tartlet with persillade
- Twice cooked pork belly with truffled white bean puree and roasted beetroot salsa

ENTRÉES

- Summer salad of prawn, Moreton bay bug, avocado, fennel & rocket with cranberry glaze & citrus mayo
- Heirloom tomato tart with kalamata olives & goat cherve
- Wagyu carpaccio with wild rocket, radish, parmesan and truffle mayo

MAINS

- Traditional roasted turkey breast with sage & walnut stuffing, whipped mashed potato & shiraz jus
- Baked Salmon fillet with nicoise salad
- 220g Scotch fillet, hand cut chips and béarnaise sauce

All mains served with garden salad, roasted chat potatoes with rosemary and garlic and selected seasonal vegetables to share

DESSERTS

- Christmas pudding, anglaise, gingerbread ice cream
- Chocolate cherry trifle
- Individual lemon tart with double cream

OPTIONAL EXTRAS

- Additional canapés \$8.00 per head
- Additional side dishes \$3.50 per head
- Cheese platters \$8.00 per head

TRADITIONAL CHRISTMAS BUFFET MENU

SOUP – *Please select 1*

- ☛ Minestrone
- ☛ French onion
- ☛ Pumpkin
- ☛ Wild mushroom
- ☛ Romesco
- ☛ Gazpacho

SALADS – *Please select 3*

- ☛ Crisp garden salad
- ☛ Caesar
- ☛ Wild rocket, pear & pinenut
- ☛ Heirloom tomato & bocconcini
- ☛ Kipfler potato with seeded mustard & spring onions
- ☛ Risoni, pumpkin, roasted shallot & parsley
- ☛ Crispy goose, green bean & hazelnut salad

WARM DESERTS – *Please select 1*

- ☛ Bread & butter pudding
- ☛ Dark chocolate pudding
- ☛ Apple crumble
- ☛ Sticky date pudding
- ☛ Vanilla & blackberry pudding
- ☛ Christmas pudding with brandy custard

CAKES – *Please select 3*

- ☛ Chocolate mud cake
- ☛ Classic lemon tart
- ☛ Baked cheesecake
- ☛ Tiramisu
- ☛ Chocolate hazelnut gateaux
- ☛ Black forest
- ☛ Berry cheesecake
- ☛ Fruit mince tarts

MAIN DISHES – *Please select 1 of each main dish*

Fish

- ☛ Baked teriyaki salmon with bok choy & sesame
- ☛ Grilled blue eye, clams & mussels with a lemon beurre blanc
- ☛ Traditional Nicoise with swordfish
- ☛ Barramundi fillets with asparagus spears & a tomato tarragon salsa

Meat

- ☛ Baked chicken with olives & vine tomatoes
- ☛ Chicken breasts with macadamia butter
- ☛ Roast pork with sauerkraut & lardons
- ☛ Classic roast lamb with mint salsa verde
- ☛ Roasted beef sirloin with caramelised shallots
- ☛ Honey & clove baked ham
- ☛ Turkey breast with pancetta & fig

Braise

- ☛ Beef bourguignon
- ☛ Coq au vin
- ☛ Lamb navarin
- ☛ Beef massaman

Vegetarian

- ☛ Farfalle with field mushrooms & sage
- ☛ Charred eggplant rolled with ricotta & basil
- ☛ Pumpkin & spinach lasagne

Side vegetables

- ☛ Cauliflower gratin
- ☛ Sautéed green beans with almond butter
- ☛ Roasted Mediterranean vegetables (zucchini, capsicum, red onions, tomatoes)
- ☛ Baked root vegetables (potatoes, parsnip, sweet potato, garlic, shallots, beetroot)
- ☛ Asparagus and peas with hazelnuts

Starch

- ☛ Selection of fresh baked breads
- ☛ Steamed rice with star anise
- ☛ Traditional roast potatoes
- ☛ Dauphinoise potatoes
- ☛ Classic mash potato